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INSTRUCTIONS FOR THE USER: these contain user advice, the description of the controls and the correct procedures for cleaning and maintenance of the appliance.

INSTRUCTIONS FOR THE INSTALLER: these are intended for the qualified technician who must install the appliance, set it functioning and carry out an inspection test.

Further information about the products can be found at www.smeg.com

1. INSTRUCTIONS FOR USE

THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. IT MUST BE KEPT IN ITS ENTIRETY AND IN AN ACCESSIBLE PLACE FOR THE WHOLE WORKING LIFE OF THE APPLIANCE.
CAREFUL READING OF THIS MANUAL AND ALL THE INSTRUCTIONS THEREIN BEFORE USING THE APPLIANCE IS ESSENTIAL. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE EEC DIRECTIVES CURRENTLY IN FORCE. THE APPLIANCE HAS BEEN BUILT TO CARRY OUT THE FOLLOWING FUNCTION: COOKING FOOD; ALL OTHER USES ARE CONSIDERED UNSUITABLE.
THE MANUFACTURER CANNOT BE HELD LIABLE FOR USE OTHER THAN AS INDICATED.

THIS APPLIANCE HAS BEEN MANUFACTURED TO COOK FOOD, DO NOT USE THE APPLIANCE TO HEAT ROOMS.

THIS APPLIANCE IS MARKED ACCORDING TO EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS DIRECTIVE DETERMINES THE STANDARDS FOR THE COLLECTION AND RECYCLING OF WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT APPLICABLE THROUGHOUT THE EUROPEAN UNION.

NEVER OBSTRUCT THE OPENINGS AND SLITS PROVIDED FOR VENTILATION AND HEAT DISPERSAL.

DO NOT REST ANY WEIGHT OR SIT ON THE OPEN DOOR OF THE APPLIANCE.

THE IDENTIFICATION PLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND BRAND NAME HAS BEEN VISIBLY AFFIXED TO THE APPLIANCE.
DO NOT REMOVE THIS PLATE FOR ANY REASON.

BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

TAKE CARE THAT NO OBJECTS ARE STUCK IN THE DOOR OF THE OVEN.

THE APPLIANCE BECOMES VERY HOT DURING USE. SUITABLE HEAT-PROOF GLOVES SHOULD BE WORN FOR ALL OPERATIONS.

DO NOT USE METALLIC SPONGES AND SHARP SCRAPERS AS THEY WILL DAMAGE THE SURFACES.
USE NORMAL NON-ABRASIVE PRODUCTS, INCLUDING WOODEN OR PLASTIC UTENSILS IF NECESSARY. RINSE THOROUGHLY AND DRY USING A SOFT CLOTH OR CHAMOIS LEATHER.
DO NOT ALLOW RESIDUES OF SUGARY FOODS (SUCH AS JAM) TO SET INSIDE THE OVEN. IF THEY ARE ALLOWED TO SET FOR TOO LONG, THEY COULD RUIN THE ENAMEL COVERING THE INSIDE OF THE OVEN.

DO NOT USE PLASTIC KITCHENWARE OR CONTAINERS. THE HIGH TEMPERATURES INSIDE THE OVEN COULD MELT THE PLASTIC, DAMAGING THE APPLIANCE.

DO NOT USE SEALED TINS OR CONTAINERS IN THE APPLIANCE. OVERPRESSURE MAY OCCUR INSIDE THE CONTAINERS DURING COOKING, CREATING A DANGER OF EXPLOSION.

DO NOT LEAVE THE APPLIANCE UNATTENDED DURING COOKING OPERATIONS WHERE FATS OR OILS COULD BE RELEASED.
FATS AND OILS MAY CATCH FIRE.

DO NOT COVER THE BOTTOM OF THE OVEN WITH ALUMINIUM OR TINFOIL SHEETS DURING COOKING AND DO NOT PLACE PANS OR TRAYS ON IT TO AVOID DAMAGE TO THE ENAMELLED SURFACE.

IF THE SURFACES ARE STILL VERY HOT DURING COOKING, DO NOT POUR WATER DIRECTLY ONTO THE TRAYS. THE STEAM COULD CAUSE SEVERE BURNS AND DAMAGE TO ENAMELLED SURFACES.

ALL COOKING OPERATIONS MUST TAKE PLACE WITH THE DOOR CLOSED.

2. SAFETY PRECAUTIONS

REFER TO THE INSTALLATION INSTRUCTIONS FOR THE SAFETY REGULATIONS FOR ELECTRIC OR GAS APPLIANCES AND VENTILATION FUNCTIONS.
IN YOUR INTERESTS AND FOR YOUR SAFETY IT HAS BEEN ESTABLISHED BY LAW THAT THE INSTALLATION AND SERVICING OF ALL ELECTRICAL APPLIANCES IS TO BE CARRIED OUT BY QUALIFIED PERSONNEL IN ACCORDANCE WITH THE REGULATIONS IN FORCE.
OUR APPROVED INSTALLERS GUARANTEE A SATISFACTORY JOB.
GAS OR ELECTRICAL APPLIANCES MUST ALWAYS BE DISCONNECTED BY SUITABLY SKILLED PEOPLE.

BEFORE CONNECTING THE APPLIANCE TO THE POWER GRID, CHECK THE DATA ON THE PLATE AGAINST THE DATA FOR THE GRID ITSELF.

BEFORE CARRYING OUT INSTALLATION/MAINTENANCE WORK, MAKE SURE THAT THE APPLIANCE IS NOT CONNECTED TO THE POWER GRID.

THE PLUG TO BE CONNECTED TO THE POWER SUPPLY CABLE AND ITS SOCKET MUST BE OF THE SAME TYPE AND CONFORM TO THE REGULATIONS IN FORCE.
THE SOCKET MUST BE ACCESSIBLE AFTER THE APPLIANCE HAS BEEN BUILT IN.
NEVER DISCONNECT THE PLUG BY PULLING ON THE CABLE.

IF THE POWER SUPPLY CABLE IS DAMAGED, CONTACT THE TECHNICAL SUPPORT SERVICE IMMEDIATELY AND THEY WILL REPLACE IT.

THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.

IMMEDIATELY AFTER INSTALLATION, CARRY OUT A BRIEF INSPECTION TEST, FOLLOWING THE INSTRUCTIONS BELOW. SHOULD THE APPLIANCE NOT FUNCTION, DISCONNECT IT FROM THE POWER SUPPLY AND CALL THE NEAREST TECHNICAL SUPPORT CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE.

DO NOT USE OR LEAVE FLAMMABLE MATERIALS NEAR THE APPLIANCE OR IN THE FOOD WARMING COMPARTMENT.

DURING USE THE APPLIANCE BECOMES VERY HOT. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY.

General instructions

DO NOT LET CHILDREN GO NEAR THE APPLIANCE WHEN IT IS IN OPERATION OR PLAY WITH IT AT ANY TIME.

DO NOT INSERT POINTED METAL OBJECTS (CUTLERY OR UTENSILS) INTO THE SLITS IN THE APPLIANCE.

IF THE APPLIANCE IS INSTALLED ON CARAVANS OR BOATS, IT MUST NOT BE USED TO HEAT ROOMS.

DO NOT USE STEAM JETS FOR CLEANING THE APPLIANCE.
THE STEAM COULD REACH THE ELECTRONICS, DAMAGING THEM AND CAUSING SHORT-CIRCUITS.

DO NOT MODIFY THIS APPLIANCE.

DO NOT SPRAY ANY SPRAY PRODUCTS NEAR THE ELECTRICAL APPLIANCE WHILE IT IS IN OPERATION.
DO NOT USE SPRAY PRODUCTS WHILE THE PRODUCT IS STILL HOT.

The manufacturer declines all responsibility for damage to persons or things caused by non-observance of the above prescriptions or by interference with any part of the appliance or by the use of non-original spare parts.

3. ENVIRONMENTAL RESPONSIBILITY

3.1 Our environmental care

Pursuant to Directives 2002/95/EC, 2002/96/EC, 2003/108/EC, relating to the reduction of the use of hazardous substances in electrical and electronic appliances, as well as to the disposal of refuse, the crossed out bin symbol on the appliance indicates that the product, at the end of its useful life, must be collected separately from other refuse. Therefore, the user must consign the product that has reached the end of its working life to the appropriate selective collection centres for electrical and electronic refuse, or deliver it back to the retailer when purchasing an equivalent product, on a one for one basis. Adequate selective collection for the subsequent forwarding of the decommissioned product to recycling, treatment and ecologically compatible disposal contributes to avoiding possible negative effects on the environment and on health and promotes the recycling of the materials of which the appliance consists. The illicit disposal of the product by the user results in the application of administrative sanctions.

The product does not contain substances in quantities sufficient to be considered hazardous to health and the environment, in accordance with current European directives.

3.2 Your environmental care

Our product's packaging is made of non-polluting materials, therefore compatible with the environment and recyclable. Please help by disposing of the packaging correctly. You can obtain the addresses of collection, recycling and disposal centres from your retailer or from the competent local organisations.

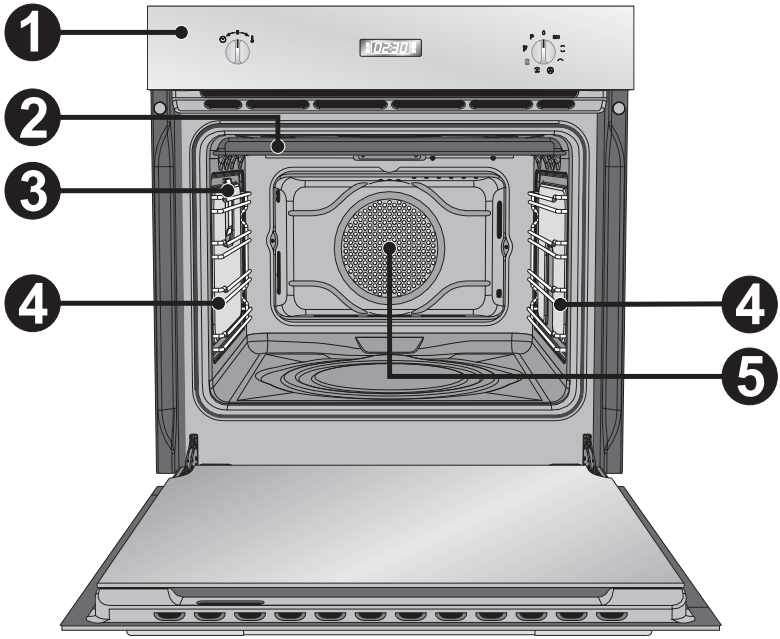
Do not discard the packaging or any part of it, or leave it unattended. It can constitute a suffocation hazard for children, especially the plastic bags.

Your old appliance also needs to be disposed of correctly.

Important: hand over your appliance to the local agency authorised for the collection of household appliances no longer in use. Correct disposal enables intelligent recovery of valuable materials.

Before disposing of your appliance it is important to remove doors and leave shelves in the same position as for use, to ensure that children cannot accidentally become trapped inside during play. It is also necessary to cut the connecting cable to the power supply, removing it along with the plug.

4. GET TO KNOW YOUR OVEN



1 CONTROL PANEL

2 UPPER GUARD

3 LAMP

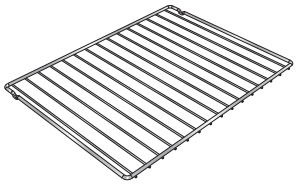
4 RACK AND TRAY SUPPORT FRAMES

5 OVEN FAN

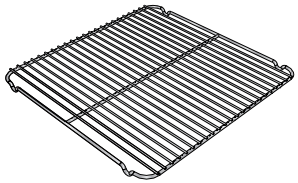
5. AVAILABLE ACCESSORIES

NOTE: Some models are not provided with all accessories.

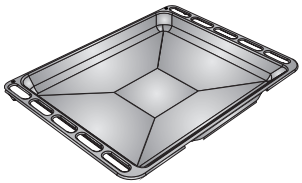
Rack: for holding cooking containers.



Tray rack: to be placed over the top of the oven tray; for cooking foods which may drip.



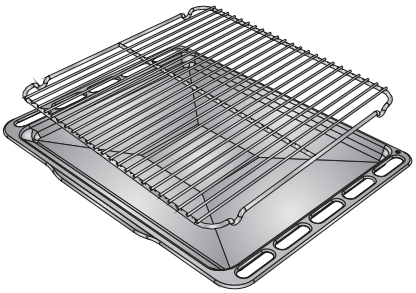
Oven tray: for collecting fat from foods placed on the rack above.



Accessories available on request:
Original supplied and optional accessories may be ordered from any Authorised Support Centre.
Use only original manufacturer accessories.

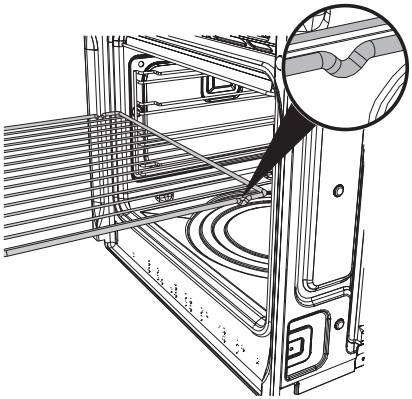
5.1 Using the support rack

The support rack is inserted into the tray (as shown in the figure).
Using this, foods can be cooked and the fat can be collected separately from the food which is being cooked.



5.2 Using the rack

The racks are equipped with a mechanical safety lock which prevents them from being taken out accidentally. To insert the rack correctly, check that the lock is facing downwards (as shown in the figure below).
To take it out, lift the front edge of the rack slightly while sliding it out on the side runners.



The mechanical lock (or the skirt where present) must always face the back of the oven.

Insert racks and trays fully into the oven until they come to a stop.

In models with runners, clean the trays before using them for the first time. Cleaning will remove any manufacturing residues, which may otherwise scratch the sides of the oven cavity when trays are being inserted.

6. USING THE OVEN

6.1 Before using the appliance

- Remove any labels (apart from the technical data plate) from trays, dripping pans and the cooking compartment.
- Remove any protective film from the outside or inside of the appliance, including from accessories such as trays, dripping pans, the pizza plate or the base cover.
- Before using the appliance for the first time, remove all accessories from the oven compartment and wash them as indicated in “8. CLEANING AND MAINTENANCE”.

- Heat the empty appliance to the maximum temperature in order to remove any manufacturing residues which could affect the food with unpleasant odours.

6.2 General Description

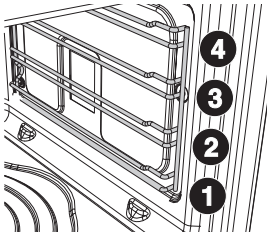
6.2.1 Internal oven lights

The oven light comes on in different ways, depending on the model:

- when the door is opened with the oven in the OFF condition (point “6.5 Operating modes”) or;
- when the function knob is turned to any function, except for ECO P and P.

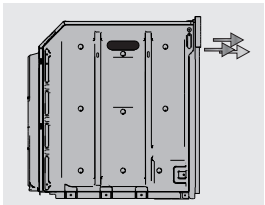
6.2.2 Oven runners

The oven features **4 runners** for positioning trays and racks at different heights. The insertion heights are indicated from the bottom upwards (see figure).



6.2.3 Cooling system

The appliance is equipped with a cooling system which comes into operation as soon as a cooking function starts. The fan causes a steady outflow of air from above the door which may continue for a brief period of time even after the oven has been turned off.

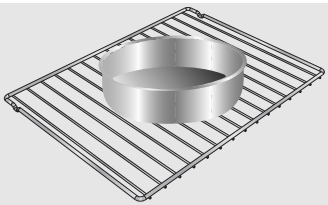


6.3 Warnings and general advice for usage

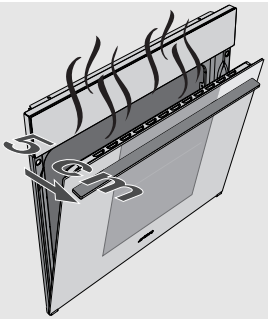
All cooking operations must be carried out with the door closed.

During cooking, do not cover the bottom of the oven with aluminium or tin foil and do not place pans or oven trays on it as this may damage the enamel coating. If you wish to use greaseproof paper, place it so that it will not interfere with the hot air circulation inside the oven.

For the best cooking results, we recommend placing cookware in the centre of the rack.



To prevent any steam in the oven from causing problems, open the door in two stages: half open (5 cm approx.) for 4-5 seconds and then fully open. If you need to access the food, always leave the door open for as short a time as possible to prevent the temperature in the oven from falling and ruining the food.

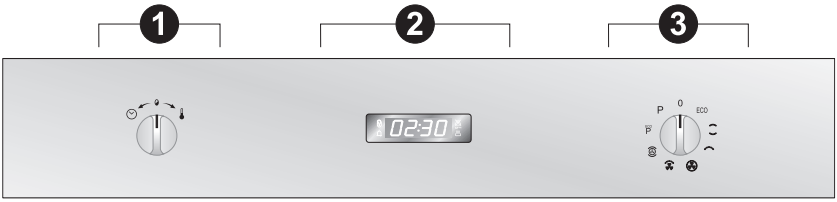


To prevent excessive amounts of condensation from forming on the internal glass, hot food should not be left inside the oven for too long after cooking.

While cooking desserts or vegetables, excessive condensation may form on the glass. In order to avoid this, open the door very carefully a couple of times while cooking.

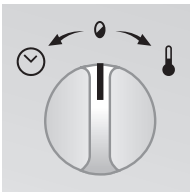
6.4 Description of the controls on the front panel

All the controls can be seen on the front panel. The tables below describe the symbols used.



TEMPERATURE KNOB

1 This knob can be used to: set the clock, select a temperature and the cooking time, and set programmed cooking.



DISPLAY

2 The display indicates the current time and, during programmed cooking, it shows the remaining cooking time or the end of cooking time.
During cooking, it shows the cooking temperature set for the selected function.

If the symbols to the side of the display are lit up, it means:

The door lock is activated during the automatic cleaning phase.

Timer countdown activated.

Delayed-start timed cooking activated.

Child lock function ON (see 6.10 Secondary menu).

Timed cooking activated.

FUNCTION SELECTION KNOB

3 This knob can be used to select a function or to switch off the oven.

6.5 Operating modes

This appliance is designed to have two operating modes.

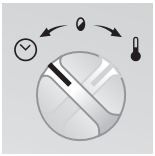
STAND-BY mode: this mode is set when the function selection knob is positioned on “0”. The appliance displays the current time.

ON mode: this mode is set when the function selection knob is turned to any function and the selected temperature appears on the display, or the message “PYRO” if pyrolysis is taking place.

6.6 First use

On the first use, or after a power failure, 00:00 will be flashing on the oven's display. To be able to start any cooking function, **the current time must be set**.

Turn the temperature selection knob right or left to reduce or increase the displayed time.
Keep it in the turned position to reduce or increase more rapidly.



(Temperature knob)

A few seconds after the last adjustment is made, the time display will steady and the colon separating the hours from the minutes will flash to indicate the start of the countdown.

It may be necessary to alter the current time, for example due to daylight saving time; if so, hold the temperature selection knob turned to the right or left until the value changes.
It is not possible to change the time if the oven is ON.

6.7 Selecting a cooking function

To select a cooking function, turn the function selection knob right or left.
Once the desired function has been selected, the oven will begin cooking at the pre-set temperature. Cooking itself is preceded by a preheating stage, which allows the oven to heat to the cooking temperature more quickly.

(Function selection knob)

flashes to indicate that this stage is in progress.

When the preheating stage is over, will remain lit steadily and a buzzer will sound to indicate that the food can be placed inside the oven.

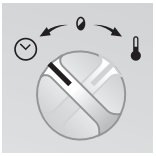
The special defrosting and proving functions are brought together under the same function indicated by .

See “7.1.4 Advice for defrosting and proving” for further details.

A cooking operation can be interrupted at any time by turning the function selection knob to “0”.

6.7.1 Modifying the preset temperature

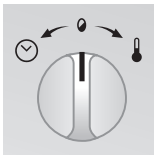
The temperature preset for each function can be changed to suit the user's requirements.
At any time while cooking is in progress, turn the temperature selection knob right or left to increase or decrease the cooking temperature by 5 degrees at a time. (*Keep the knob turned to produce a faster increase or decrease*).


(Temperature knob)

6.8 Using the timer

Warning: the timer does not stop the cooking operation. It only warns the user that the preset number of minutes have passed.

The timer can be activated in any of the appliance's modes. Press the temperature selection knob and the display will show 00:00 (lit constantly) and (flashing).



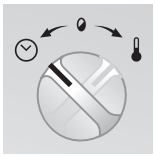
(Temperature knob)

Turn the knob right or left to set the minutes from 00:01 to 04:00.

A few seconds after the required duration is set, will stop flashing and stay on constantly; the countdown will start from that moment.
At this point it is possible to select the required cooking function and wait for the buzzer to sound, indicating that the cooking time is over.

(Temperature knob)

To switch off the buzzer press the temperature selection knob, symbol flashes. Another time can then be selected by turning the same knob right or left.

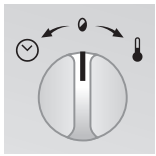


(Temperature knob)

If the timer was set in STAND-BY mode, when the oven is activated in ON mode (selection of a cooking operation), the count remains active.

6.8.1 Modifying the set data

Once the countdown has started, press the temperature selection knob. will start flashing.
Turn the knob right or left to modify the set period. A few seconds after the last change, will stop flashing and the countdown will restart from the new value.

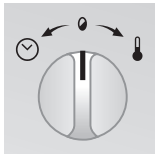

(Temperature knob)

6.9 Programmed cooking

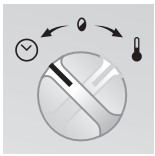
6.9.1 Timed cooking

Timed cooking is the function which allows a cooking operation to be started and then stopped after a specific length of time set by the user when the oven will switch off automatically.

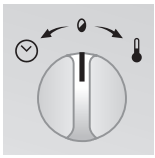
Select a cooking function as described in “6.7 Selecting a cooking function”.
Press the temperature selection knob twice. The display will show the digits 00:00 and (flashing).


(Temperature knob)

Turn the knob right or left to set the number of minutes of cooking from 00:01 to 12:59 *(keep the knob turned to increase or decrease more quickly*).
A few seconds after the required duration is set, will stop flashing and timed cooking will start from that moment.
At the end, the word STOP will be displayed.

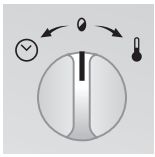

(Temperature knob)

Cooking will be interrupted and a buzzer will sound which can be deactivated by pressing the temperature selection knob.
To select another cooking time in timed mode turn the same knob right or left.



(Temperature knob)

To extend the cooking time manually (if the food has not been cooked properly), press the temperature selection knob again. The appliance will restart its normal operation with the previously selected cooking settings.



(Temperature knob)

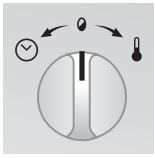
To switch off the appliance, turn the function selection knob to “0”.

(Function selection knob)

Modifying the set data

Once timed cooking has started, its duration can be changed.

When is steady and the appliance is in the cooking phase, press the temperature selection knob.



(Temperature knob)

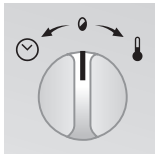
will start to flash and the preset cooking time can be changed by turning the knob right or left.

(Temperature knob)

6.9.2 Programmed cooking

Programmed cooking is the function which allows a cooking operation to be stopped at an established time depending on the time set by the user, after which the oven will switch off automatically.

Select a cooking function as described in “6.7 Selecting a cooking function”.
Press the temperature selection knob twice. The display will show the digits 00:00 and (flashing).

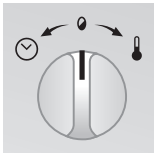


(Temperature knob)

Turn the knob right or left to set the number of minutes of cooking from 00:01 to 12:59 *(keep the knob turned to increase or decrease more quickly*).

(Temperature knob)

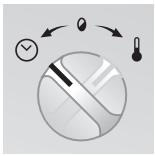
A few seconds after selecting the required duration, will stop flashing and from that point it is possible to press the temperature selection knob to set the cooking end time.



(Temperature knob)

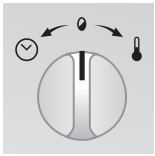
For safety reasons, when setting programmed cooking the user must first program a cooking duration and then set the cooking start time. It is not possible to set the cooking start time only, without setting the cooking duration.

will appear together with the cooking end time. To alter the value, turn the knob right or left.



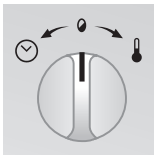
(Temperature knob)

A few seconds after the last knob is pressed, and will stop flashing and from that point the appliance will wait for the cooking start time.
When cooking is complete, the word STOP will appear, cooking will be interrupted and a buzzer will sound which can be deactivated by pressing the temperature selection knob.



(Temperature knob)

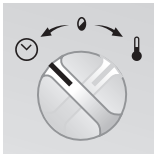
To extend the cooking time manually (if the food has not been cooked properly), press the temperature selection knob. The appliance will restart its normal operation with the previously selected cooking settings.



(Temperature knob)

Modifying the set data

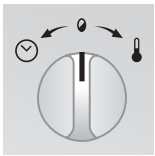
When and are steady, press the temperature selection knob. will start flashing; turn the knob right or left to change the set time.



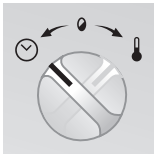
(Temperature knob)

Press the temperature selection knob again, will go out, will start flashing and the cooking end time will be displayed. The cooking end time can be delayed by turning the knob right or left.

A few seconds after the last change, and will appear (in steady mode) and programmed cooking will restart with the new settings.



(Temperature knob)



(Temperature knob)

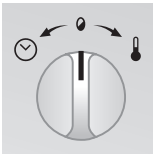
Once cooking has been programmed and before it starts, the symbol of the selected function will remain lit, as will the symbols and .

6.10 Secondary menu

The appliance also has a concealed secondary menu allowing the user to:

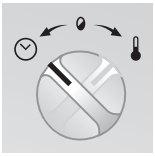
- Activate or deactivate the child lock.
- Activate or deactivate Showroom mode (which disables all the heating elements so that only the control panel works).
- Activate or deactivate low power mode.

When the appliance is in Stand-By mode, hold down the temperature selection knob for at least 5 seconds.



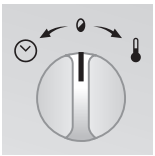
(Temperature knob)

The setting (ON / OFF) can be changed by turning the temperature selection knob right or left.



(Temperature knob)

Press the temperature selection knob to go to the next setting.

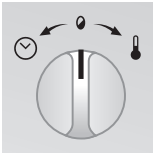


(Temperature knob)

6.10.1 Child lock mode

By activating this mode, after two minutes of operation without any intervention from the user, the controls will automatically be locked, indicated by lighting up.

To temporarily release the lock during cooking, hold down the temperature selection knob for 5 seconds. One minute after the last setting the lock will become active again.



(Temperature knob)

If the symbols on touch-sensitive zones are pressed or the positions of the thermostat knob and function selection knob are changed, the word “BLOC” will appear for two seconds.

6.10.2 Show room mode (for exhibitors only)

By activating this mode, the oven deactivates all the heating elements, while keeping the control panel active. To use the oven normally, set this mode to OFF.

6.10.3 Low power mode

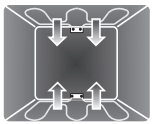
Activating this mode limits the power used by the appliance.
HI ; normal power - **LO** ; low power

Activating low power mode means that preheating and cooking times may be extended.

7. COOKING WITH THE OVEN

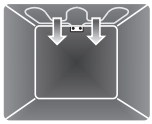
STATIC:

As the heat comes from above and below at the same time, this system is particularly suitable for certain types of food. Traditional cooking, also known as static or thermal radiation cooking, is suitable for cooking just one dish at a time. Perfect for all types of roasts, bread and cakes and in any case particularly suitable for fatty meats such as goose and duck.



GRILL:

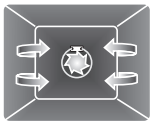
The heat coming from the grill element gives perfect grilling results, especially for thin and medium thickness meat and, in combination with the rotisserie (when present), it allows the food to be browned evenly at the end of cooking. Perfect for sausages, ribs and bacon. This function enables large quantities of food, particularly meat, to be grilled evenly. (3rd or 4th shelf).



CIRCULAR:

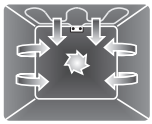
The combination of the fan and the circular heating element (incorporated in the rear of the oven) allows to cook different foods on several levels, as long as they need the same temperatures and cooking time. Hot air circulation ensures instant and uniform distribution of heat. It will be possible, for instance, to cook fish, vegetables and biscuits simultaneously (on different levels) without mixing smells and flavours.

(For multiple-level cooking, you are advised to use the 1st and 3rd shelves.)



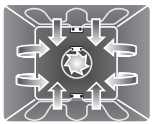
FAN-ASSISTED GRILL:

The air produced by the fan softens the strong heatwave generated by the grill, giving perfect grilling results even with very thick foods. Perfect for large cuts of meat (e.g. shin of pork). We recommend using the 3rd shelf.



TURBO:

The combination of fan-assisted cooking and traditional cooking allows to cook different foods on several levels extremely quickly and efficiently.
Perfect for large volumes that call for intense cooking.
(For multiple-level cooking, you are advised to use the 1st and 3rd shelves.)



ECO:

ECO

Using the grill and the bottom heating element plus the fan is particularly suitable for cooking small quantities of food, as it provides low energy consumption.

ECO PYROLYSIS:

ECO P

When this function is set, the oven executes one pyrolysis cycle at 500°C for two hours. For use in the case of ovens which are not too dirty.

PYROLYSIS:

P

When this function is set, the oven reaches temperatures of up to 500°C, destroying all the grease which forms on the internal walls.

7.1 Cooking advice and instructions

7.1.1 General advice

We recommend preheating the oven before putting the food in.

- Do not place foods inside the oven until on the display stops flashing and the beep has sounded to confirm that the programmed temperature has been reached. For cooking on several levels, we recommend using a fan-assisted function to achieve uniform cooking at all heights.
- In general, it is not possible to shorten the cooking times by increasing the temperature (the food could be well-cooked on the outside and undercooked on the inside).

7.1.2 Advice for cooking meat

- Cooking times, especially for meat, vary according to the thickness and quality of the food and to consumer taste.
- We recommend using a meat thermometer for meat when roasting it. Alternatively, simply press on the roast with a spoon: if it is hard, it is ready; if not, it needs another few minutes' cooking.

7.1.3 Advice for cooking desserts and biscuits

- Use dark metal moulds for desserts: they help to absorb the heat better.
- The temperature and the cooking duration depend on the quality and consistency of the dough.
- Check whether the dessert is cooked right through: at the end of the cooking time, put a toothpick into the highest point of the dessert. If the dough does not stick to the toothpick, the dessert is cooked.
- If the dessert collapses when it comes out of the oven, on the next occasion reduce the set temperature by about 10°C, selecting a longer cooking time if necessary.

7.1.4 Advice for defrosting and proving

- We recommend positioning frozen foods in a lidless container on the first shelf of the oven.
- The food must be defrosted without its wrapping.
- Lay out the foodstuffs to be defrosted evenly, not overlapping.
- When defrosting meat, we recommend using a rack positioned on the second shelf with the food on it and a tray positioned on the first shelf. In this way, the liquid from the defrosting food drains away from the food.
- The most delicate parts can be covered with aluminium foil.
- For successful proving, a container of water should be placed in the bottom of the oven.

7.1.5 Advice for cooking with the Grill and the Fan-assisted grill

- Using the Grill function , meat can be grilled even when it is put into the oven cold; preheating is recommended if you wish to change the effect of the cooking.
- With the Fan-assisted grill function , however, we recommend that you preheat the oven before grilling.

7.2 To save energy

To save energy during use of the appliance, the following instructions may be followed:

- Stop cooking a few minutes before the time normally used. Cooking will continue for the remaining minutes with the heat which has accumulated inside the oven.
- Reduce any opening of the door to a minimum to avoid heat dispersal.
- Use the ECO function (on some models only) for cooking small quantities of food.
- Activate low power mode (see 6.10.3 Low power mode).
- Keep the inside of the appliance clean at all times.

7.3 Cooking process information table

TYPES OF FOOD	WEIGHT	FUNCTION
FIRST COURSES		
LASAGNE	3 kg	Static
OVEN-BAKED PASTA		Static
MEAT		
ROAST VEAL	1 kg	Circular
LOIN OF PORK	1 kg	Circular
SHOULDER OF PORK	1 kg	Circular
ROAST RABBIT	1 kg	Circular
TURKEY BREAST	1 kg	Circular
ROAST NECK OF PORK	1 kg	Circular
ROAST CHICKEN	1 kg	Circular
GRILLED MEATS		
PORK CHOPS		Fan-assisted grill
FILLET OF PORK		Grill
FILLET OF BEEF		Grill
LIVER		Fan-assisted grill
SAUSAGES		Fan-assisted grill
MEAT BALLS		Grill
FISH		
SALMON TROUT	0.7 kg	Fan-assisted bottom

RUNNER POSITION FROM BOTTOM	TEMPERATURE °C	TIME IN MINUTES	
1 or 2	220 - 230	40 - 50	
1 or 2	220 - 230	40	
2	180 - 190	70 - 80	
2	180 - 190	70 - 80	
2	180 - 190	90 - 100	
2	180 - 190	70 - 80	
2	180 - 190	110 - 120	
2	180 - 190	110 - 120	
2	190 - 200	60 - 70	
		1ST SURFACE	2ND SURFACE
4	250 - 280	7 - 9	5 - 7
3	250 - 280	9 - 11	5 - 9
3	250 - 280	9 - 11	9 - 11
4	250 - 280	2 - 3	2 - 3
3	250 - 280	7 - 9	5 - 6
3	250 - 280	7 - 9	5 - 6
2	160 - 170	35 - 40	

TYPES OF FOOD	WEIGHT	FUNCTION
PIZZA		Circular
BREAD		Circular
FOCACCIA		Circular
DESSERTS		
DOUGHNUT		Circular
FRUIT TART		Circular
FRUIT TART		Static
SHORT PASTRY		Circular
JAM TARTS		Circular
PARADISE CAKE		Circular
PARADISE CAKE		Static
ECLAIR		Circular
LIGHT SPONGE CAKE		Circular
RICE PUDDING		Circular
RICE PUDDING		Static
CROISSANTS		Circular
APPLE PIE		Static

The times indicated in the following tables do not include the preheating times and are provided as a guide only. Always make sure to preheat and load the oven when is lit steadily.

RUNNER POSITION FROM BOTTOM	TEMPERATURE °C	TIME IN MINUTES
1	280	8
2	190 - 200	30 -35
2	180 - 190	15 -20
2	160 - 170	50 - 55
2	160 - 170	30 - 35
2	170	35 - 40
2	160 - 170	20 - 25
2	170	20 - 25
2	160 - 170	50 - 60
2	170	50 - 60
2	150 - 160	40 - 50
2	150 - 160	45 - 50
2	160	40 - 50
2	170	50 - 60
2	160	25 - 30
3	180	60

For cooking on multiple levels, we recommend using function and the 1st and 3rd shelves.

7.4 Proving and defrosting functions

Some models include defrosting and proving functions. Once the required function has been selected, the oven will automatically set the internal temperature (30°C for defrosting, 40°C for proving). Defrosting and proving times vary depending on the quantity of food or dough put into the oven.

Where these symbols are not present, the special functions can be found under the same function, indicated by .

The choice of temperature determines whether defrosting or proving takes place based on the table below.

Temperature (°C)	Function	Runner position from bottom	Time in minutes
30	Defrosting	1	Depending on the quantity
40	Proving	1	

8. CLEANING AND MAINTENANCE

NEVER USE A JET OF STEAM FOR CLEANING THE APPLIANCE.

We recommend the use of cleaning products distributed by the manufacturer.

Do not use cleaning products containing chlorine, ammonia or bleach on steel parts or parts with metallic finishes on the surface (e.g. anodizing, nickel- or chromium-plating).

8.1 Cleaning stainless steel

To keep stainless steel in good condition it should be cleaned regularly after use. Let it cool first.

8.2 Ordinary daily cleaning

To clean and preserve the stainless steel surfaces, always use **only** specific products that do not contain abrasives or chlorine-based acids.
How to use: pour the product onto a damp cloth and wipe the surface, rinse thoroughly and dry with a soft cloth or chamois leather.

8.3 Food stains or residues

Do not use metallic sponges or sharp scrapers: they will damage the surface.

Use normal non-abrasive products and a wooden or plastic tool if necessary. Rinse thoroughly and dry with a soft cloth or chamois leather.

Do not allow residues of sugary foods (such as jam) to set inside the oven. If left to set for too long, they might damage the enamel lining of the oven.

8.4 Cleaning the door glazing

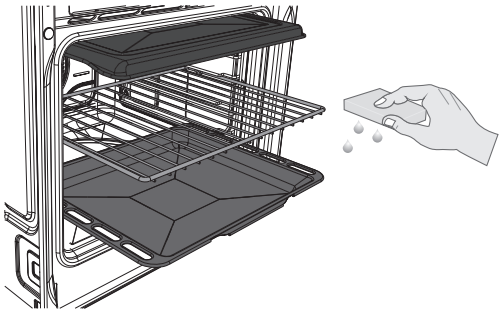
The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and an ordinary detergent.

Do not use abrasive or corrosive cleaners for cleaning the door glazing (e.g. powder products, stain removers and metal scouring pads).
Do not use rough or abrasive materials or sharp metal scrapers to clean the oven's glass doors since they may scratch the surface.

8.5 Cleaning the inside of the oven

For the best oven upkeep, clean it regularly after having allowed it to cool.

- Take out all removable parts.
- Clean the oven racks with hot water and non-abrasive detergent. Rinse and dry.
- For easier cleaning, the door can be removed (see “9.2 Removing the door”).



The image is a guide only; some models may not have all the elements shown.

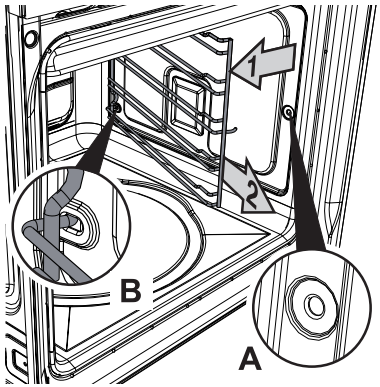
The oven should be operated at the maximum heat setting for 15/20 minutes after use of specific products, to burn off the residues left inside the oven.

When the operation is complete, damp parts should be dried thoroughly.

8.5.1 Removing guide frames

Removing the guide frames makes it easier to clean the side parts, and it also needs to be done whenever the automatic cleaning cycle is used (only available on some models).

- To remove the guide frames, pull the frame towards the inside of the oven to unhook it from its housing **A**, then slide it out of the seats at the back **B**.
- When cleaning is complete, repeat the above procedures to put the guide frames back in.



8.6 Pyrolysis: automatic oven cleaning

Pyrolysis is an automatic high-temperature cleaning procedure which causes dirt to dissolve. Thanks to this process, it is possible to clean the inside of the oven with great ease.

During the first automatic cleaning cycle, unpleasant odours may occur due to the normal evaporation of oily manufacturing substances. This is an absolutely normal phenomenon which disappears after the first cleaning cycle.

Before starting the automatic cleaning cycle, make sure that the oven does not contain any foods or large spills from previous cooking operations.

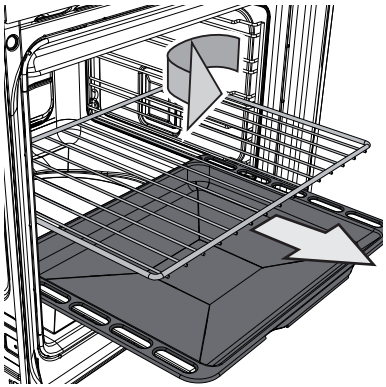
During the pyrolysis cycle, a door locking device makes it impossible to open the door.

If the oven is installed under a hob, make sure that the burners or electric hotplates on the hob remain switched off during the automatic cleaning cycle.

8.6.1 Before starting the automatic cleaning cycle

Pyrolysis may be carried out at any time of the day or night (if you wish to benefit from the lower cost of electricity overnight).

- Completely remove all accessories from inside the oven, including the upper guard.
- Remove the guide frames, see “8.5.1 Removing guide frames”.
- At the end of the cleaning cycle, when the oven has cooled down, reinsert the frames by repeating the previously used procedure in reverse order.
- Make sure that the oven door is firmly closed.



In order not to damage the internal glass panel, it should be cleaned in accordance with the usual procedure (see 8.4 Cleaning the door glazing) before starting the automatic cleaning cycle. For very stubborn encrustations, lock the door using the pins provided and remove the glass panel. Spray an oven cleaning product onto the glass (read the warnings on the product); leave for 60 minutes, then rinse and dry the glass using kitchen roll or a microfiber cloth. After carrying out these operations, position the glass panel on the door again and remove the pins locking it.

Refer to the following diagram for setting the cleaning cycle duration:

CLEANING DURATION	LIGHT DIRT	MEDIUM DIRT	HEAVY DIRT
	120 MIN.	150 MIN.	180 MIN.

During the automatic cleaning cycle, the fans produce a more intense level of noise due to a greater rotation speed; this is entirely normal and intended to facilitate heat dissipation.
At the end of pyrolysis, the fans will continue to operate for long enough to avoid overheating the walls of adjacent units and the front of the oven.

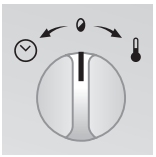
If the pyrolysis gives unsatisfactory results at minimum duration, it is recommended to set a longer time for successive cleaning cycles.

8.6.2 Setting the cleaning cycle

Turn the function selection knob to select one of the two cleaning cycles out of ECO P and P.

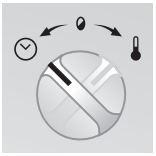
(Function selection knob)

To start the cleaning cycle (pyrolysis), the temperature selection knob must be pressed. will light up to indicate that it is now possible to set the cycle duration.



(Temperature knob)

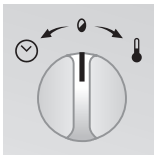
Turn the knob right or left to increase or decrease the duration of the cycle between a minimum of 2 hours and a maximum of 3 hours (apart from the ECO P cycle where the duration is set at 2 hours).



(Temperature knob)

The text “Piro” will appear on the display to indicate that the oven is performing the cleaning cycle.

To display the time remaining until the end of the cleaning cycle, press the temperature selection knob.

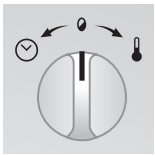


(Temperature knob)

Two minutes after the cleaning (Pyrolysis) cycle starts, a door locking device which prevents opening of the door will be tripped. will light up to indicate that the locking device has been activated.

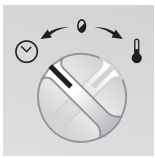
At the end of the cleaning cycle the door locking device will remain active until the temperature inside the oven has reached a safety threshold. When the oven has cooled down, collect the residues from automatic cleaning with a damp microfibre cloth.

To select a cleaning cycle with delayed start, after setting the duration press the temperature selection knob once. and the current time will appear on the display.



(Temperature knob)

Turn the knob right or left to increase or decrease the time when you want to start the cooking operation.



(Temperature knob)

A few seconds after the required duration is set, and will stay lit, and the oven will wait for the starting time set for the cleaning cycle.

It is not possible to select any functions once the door locking device has been activated. Wait for to go out.

9. EXTRAORDINARY MAINTENANCE

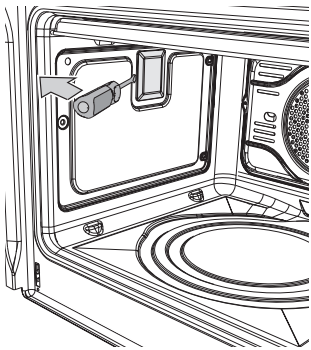
The oven may require extraordinary maintenance or replacement of parts subject to wear such as gaskets, bulbs, etc. The following instructions describe how to carry out these minor maintenance operations.

Before any intervention that requires access to live parts, disconnect the appliance from the power supply.

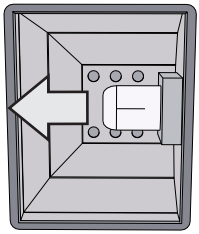
If a problem cannot be resolved through ordinary maintenance or in the case of other types of fault, contact your local technical support centre.

9.1 Replacing the light bulb

If a light bulb needs to be replaced because it is worn or burnt out, remove the guide frames; see “8.5.1 Removing guide frames”.
Then remove the bulb cover using a tool (e.g. a screwdriver).



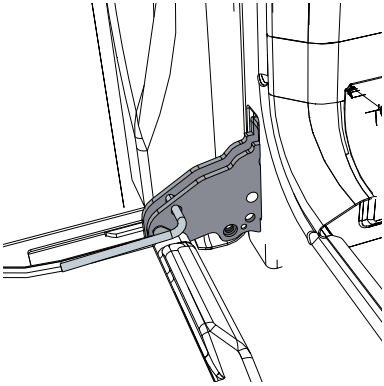
Remove the bulb by sliding it out as shown.
On some models only: the bulbs are halogen bulbs, so **do not touch them directly with your fingers,** wrap them in an insulating material.
Replace the bulb with one of the same type (40W). Replace the cover correctly, so that the moulded part of the glass is facing the door.



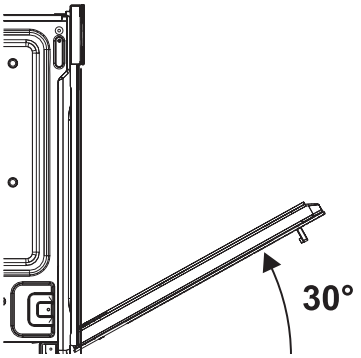
Press the cover down as far as it will go so that it attaches completely to the bulb support.

9.2 Removing the door

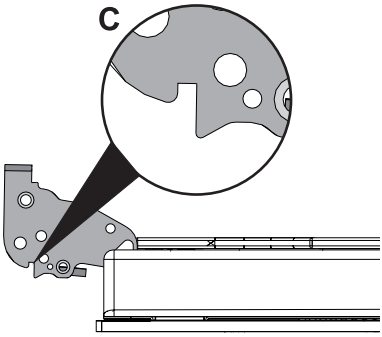
Open the door completely.
Insert two pins into the holes indicated **A** in the two hinges towards the back of them until they engage.



Grasp the door on both sides with both hands, lift it forming an angle of around 30° and remove it.

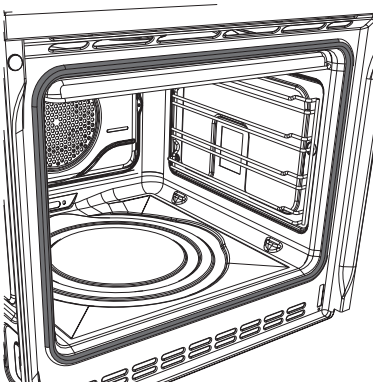


To reassemble the door, put the hinges in the relevant slots in the oven, making sure that grooved sections **C** are resting completely in the slots. Lower the door and once it is in place remove the pins from the holes in the hinges.



9.3 Removing the door seal

For multifunction models only:
To permit thorough cleaning of the oven, the door seal may be removed.
There are fasteners on all four sides to attach it to the edge of the oven. Pull the edges of the seal outwards to detach the fasteners.



9.4 Removing the internal glass panels

The glass in the door should always be kept thoroughly clean. To facilitate cleaning, it is possible to remove the door (see 9.2 Removing the door) and place it on a canvas, or open it and lock the hinges in order to extract the glass panels.
The glass panels of the door can be completely removed by following the instructions provided below.

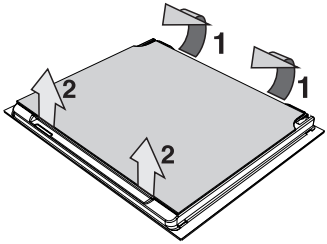
Warning: before removing the glass panels, make sure that at least one of the door's hinges has been locked in the open position as described in “9.2 Removing the door”. This operation may have to be repeated during the glass removal process if the door is accidentally freed.

9.5 What to do if...

The oven display is completely off	• Check the mains power supply. • Check whether an omnipolar switch upstream from the oven feed line is in the “ON” position.
The oven does not heat up	• Check whether it has been set in “showroom” mode, for further details see “6.10 Secondary menu”.
The controls do not respond.	• Check whether it has been set in “child lock” mode, for further details see “6.10 Secondary menu”.
The cooking times are longer than those indicated in the table.	• Check whether it has been set in “PO” mode, for further details see “6.10 Secondary menu”.
After the automatic “pyrolysis” cleaning cycle (on some models only) it is not possible to select a function.	• Verify whether the door locking device has switched off. If it has not, the oven has a protection device that does not allow functions to be selected while the door locking device is active. This is because the temperatures inside the oven are still too high to permit any type of cooking.
The display shows ERR 4 (on pyrolytic models only)	• The door lock has not properly attached to the door. This might be because the door was accidentally opened during the door lock activation. Switch off the oven and switch it on again waiting a few minutes before selecting a new cleaning cycle.
If the door is opened during a fan-assisted function, the fan stops.	• This is not a fault. It is a normal operation of the appliance, useful when cooking foods in order to avoid excessive heat escaping. When the door is closed, the oven will return to normal operation.

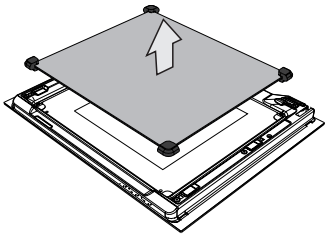
1 **Removing the internal glass panel:**

- Remove the internal glass panel by pulling the rear part gently upwards, following the movement indicated by the arrows (1).
- Then pull the front of the glass panel upwards (2).
- Doing this detaches the 4 pins attached to the glass from their slots in the oven door.



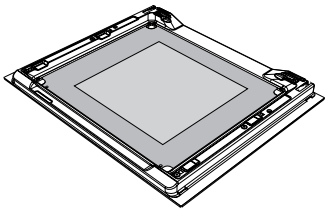
2 **Removing the middle glass panels:**

- There are two middle glass panels in pyrolytic models, attached using 4 small locks. Remove the middle panels by lifting them upwards.



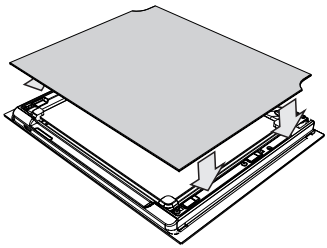
3 **Cleaning:**

- It is now possible to clean the external glass panel and the panels removed previously. Use absorbent kitchen roll. In the case of stubborn dirt, wash with a damp sponge and neutral detergent.



4 **Replacing the glass panels:**

- Replace the panels in the opposite order to which they were removed.
- Reposition the internal glass panel, taking care to centre and insert the 4 pins attached to the glass into their slots in the oven door by applying slight pressure.



10.INSTALLING THE APPLIANCE

10.1 Electrical connection

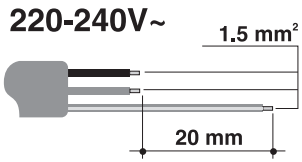
The identification plate bearing the technical data, serial number and brand name is visibly positioned on the appliance.
Do not remove this plate for any reason.

The appliance must be connected to earth in compliance with electrical system safety regulations.

If the appliance is connected to the power supply network by means of a fixed connection, install a multipolar cut-out device on the power supply line, in accordance with the installation rules, located near the appliance and in an easily reachable position.

If a plug and socket connection is being used, make sure that the plug and socket are compatible. Avoid use of adapters and shunts as these could cause overheating and risk of burns.

Operation at 220-240 V~: use a H05V2V2-F type three-core cable (3 x 1.5 mm^2).

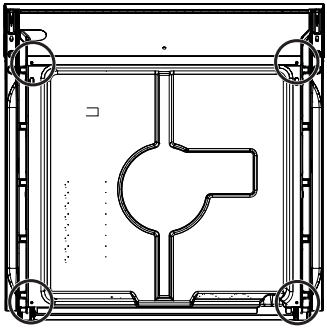


The end to be connected to the appliance must have an earth wire (yellow-green) at least 20 mm longer than the others.

WARNING: The values indicated above refer to the cross-section of the internal conductor.

10.2 Cable replacement

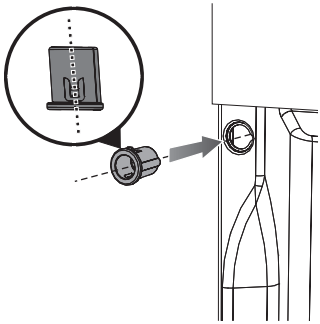
Should the supply cable need replacing, remove the back guard by unscrewing the screws to gain access to the terminal.
Replace the cable. The cable cross-section must be no less than 1.5 mm² (3 x 1.5).
Make sure that the cables (for the oven or any hob) follow the best route in order to avoid any contact with the oven.



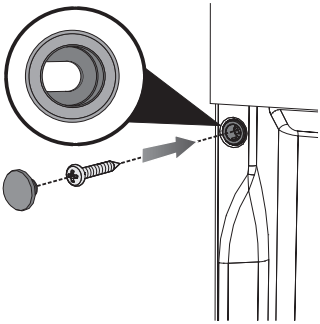
WARNING: The tightening torque of the screws of the terminal supply wires must be **1.5 - 2 Nm.**

10.3 Inserting the fastening bushings

To fasten the appliance correctly to the unit, insert the bushings provided onto the front (as shown in the figure).



Once the appliance is in place, fasten it to the unit using the screws. The bushing enables the screw to be angled by approximately 30°.
After fastening the appliance, cover the bushing with the caps provided.



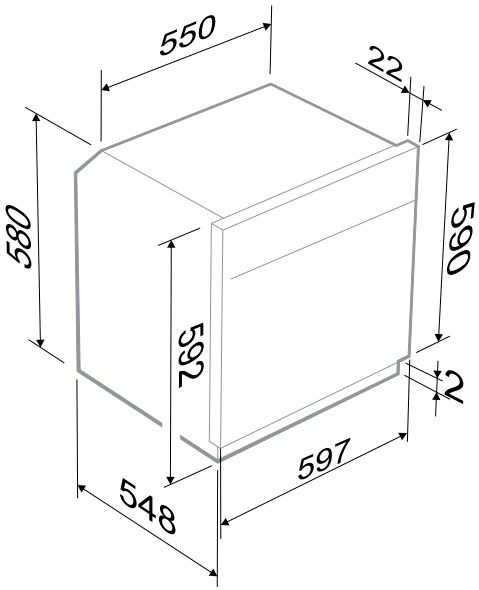
10.4 Positioning the oven

Never use the oven door to lever the oven into place when fitting. Avoid exerting too much pressure on the oven door when open.

It is recommended to install the oven with the help of a second person.

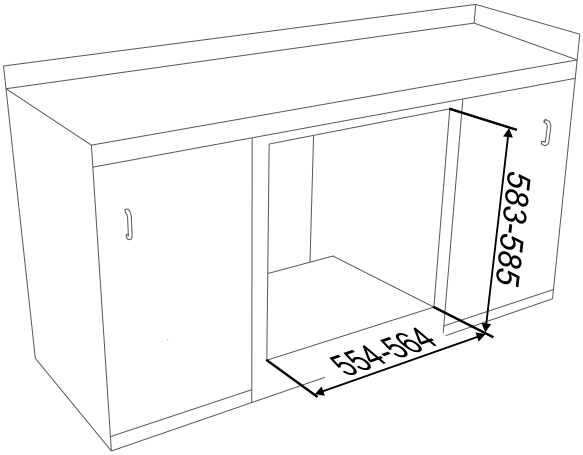
The base on which the oven is resting must be complete as shown in the illustrations below.

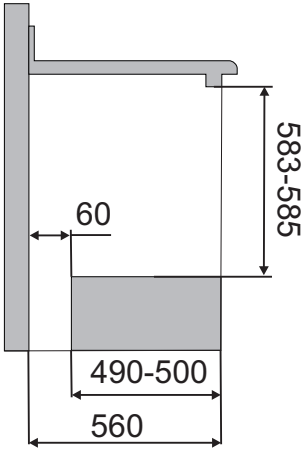
The oven is designed for mounting into any piece of furniture as long as it is heat-resistant. The adjacent figure shows the indicative overall dimensions of the appliance.
For **installing under a work top**, follow the dimensions given in paragraph “10.5 Positioning under a work top”.
When **installing in tall units,** comply with the dimensions shown in paragraph “10.6 Installing in tall units”, bearing in mind that the top/rear of the unit must have an opening approximately 35-40 mm deep.



When installing under a work top, allow for a rear and bottom clearance of approximately 60 mm (as shown in the figures below).
See the relevant instructions for fitting and securing a hob.

10.5 Positioning under a work top





10.6 Installing in tall units